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AN EXPOSITION
OF
PREVALENT IMPOSITIONS
AND
ADULTERATIONS,
PRACTISED BY
UNPRINCIPLED DEALERS
IN
WINES AND LIQUORS,

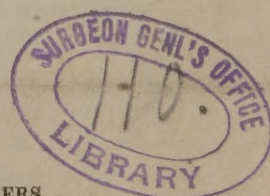
*Presented by
J. W. H. Baker.*

RESPECTFULLY ADDRESSED TO THE PHYSICIANS, APOTHECARIES,
DRUGGISTS AND HOTEL KEEPERS OF THE UNITED STATES,

BY UDOLPHO WOLFE,

IMPORTER, NEW-YORK.

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GENTLEMEN :

As one of the principal importers of Wines and Brandies in the United States, who has conducted an extensive business, in the city of New-York, for the last twenty years, and who is well-known as a dealer, exclusively, in goods of the purest quality and highest character, I beg to address you upon a subject, at once, of mutual interest and of great public importance.

In the course of a very large and increasing correspondence with customers in the interior of the country, and extending over a large portion of the Union, my attention has frequently been called to abuses and impositions in the wholesale as well as the retail branches of the business, deeply affecting the character and interest of every honorable dealer, whether importer or retailer; and certainly not less deeply involving the health and welfare of the community at large. The evils to which I allude, have been urged upon my serious consideration, within a short time past, with more

than ordinary force of evidence and aggravation; and I have been appealed to by gentlemen of the highest standing, both *in* the trade and *out* of it—by philanthropic men of science, physicians, clergymen, and enlightened advocates of temperance, in the strictest sense of the term—to assume the onerous task of exposing, and, if possible, of counteracting so prevalent and mischievous a debasement of a branch of commerce with which I have been so long and prominently identified.

In acceding to these respectable and reiterated appeals, I will not affect to deny the influence of inducements, pointedly addressed to my own interests, as an importing merchant, enjoying a substantial degree of public confidence; but I, at the same time, claim as sincere and earnest a participation as any of my fellow-citizens, in those disinterested motives and considerations which evoke the higher impulses of manly regard for the common welfare. I will, therefore, proceed to exemplify

the extraordinary abuses and impositions in the Wine and Spirit trade to which I have referred, and to propose a novel method of obviating them, which, I think, sustained by your prompt and cordial aid, cannot fail to become speedily effectual.

The adulteration of wines, professedly of the best foreign vintage, and of brandies, purporting to be manufactured from the fermented juice of the choicest grapes of France, is so notorious, not only to our men of science and practicing physicians, but also to most of our intelligent citizens, as to cause such pretensions to be regarded as a mere mockery of truth, and an insult to the understanding. The first effect of this general conviction is necessarily to the injury of actual and honorable importers, by causing them to be involved in the discrediting suspicion which justly attaches only to a very different class of dealers. Thus wines and brandies of genuine character and salutary quality become neglected, from a general hopelessness of obtaining them; while others, of a spurious kind and pernicious tendency, gradually usurp their place in the inland market and over the wide field of consumption; and thus a premium is practically offered for further and perpetual imposition, in the general knowledge of its past success and present predominance; and the deplorable consequences of this double triumph of a destructive and nefarious traffic, are as appalling to every friend of humanity as they are abhorrent to business integrity. Upon these consequences, as they affect the public in general, I shall be more explicit, after duly disclosing the causes which produce and entail them. But, in the mean time, it will be admitted by every candid mind, that whether the evil be regarded in a commercial or a philanthropic point of view, it is obviously both a private and a public duty to expose, denounce and resist it, in defiance of any amount of interested clamor which the effort may awaken, and of the vindictive hostility which

it can scarcely fail to arouse, from the large class of dealers implicated in the practices exposed. *From no others will ought be heard but assurances of profound approval and hearty congratulation.*

The expositions I am about to make, of the prevalent adulteration of our domestic liquors, may somewhat astonish many of our old citizens in the inland States, particularly of the South, who may still remember the warrantable confidence which they used to place in their sound quality and established character. It is within my own recollection, as a native of Charlottesville, in Virginia, when "Bumgardner's Whiskey," made somewhere west of the Blue Ridge, probably in Augusta or Rockingham Counties, enjoyed an unquestionable reputation, among the highest classes, for its unimpeachable purity; and the name of "John Yerkin," a celebrated and eccentric dealer in this article, at Charlottesville, is probably not yet forgotten. It is possible that domestic liquors of similar character may still retain much of their old repute, in several detached localities of the country; but much suspicion is now attached, whether justly or not, to nearly all of them, by the extensive trade in adulterations and impure distillations, which has been forced into this country by the severe operation of the revenue and excise laws of Great Britain upon a large number of persons there engaged in the business, so that even the once famous "Monongahela" whiskey of the South is now as commonly and perniciously imitated as the Scotch and Irish, or the brandies of France.

The first or initiatory process in the business of mixing and adulterating imported wines and liquors, generally occurs at the place of importation. In the port of New-York, for instance, in which the imports of Brandy are far greater than in any other in the country, the number of half-pipes entered at the Custom House, scarcely exceeds 16,000 a year, and of quarter-casks and eighths, inclu-

sive, but little over 35,000; yet at least twenty times this amount are sold by the *Mixers* and *Jobbers* of this city to country dealers, as pure French Brandy, "genuine as imported." The adulteration is, of course, effected after the liquors are taken out of bond, and a Custom House certificate for a single half-pipe, exhibited to the customer, generally suffices to cover twenty gallons of the spurious to one of the genuine article to which it originally and legitimately applied. Indeed, it is perfectly notorious that comparatively few of the liquor-dealers in this city and elsewhere, who call themselves "importers," are such in the *bona fide* sense of the term, since they import only such quantities and qualities as suffice to give a specious shelter and security to their *real* business as *Mixers* and *Jobbers*; and instead of being regarded as "importers," they should be universally exposed as "imposters," lest the two words should become synonymous. I have, moreover, conclusively ascertained, that at least *three-fourths* of all the foreign brandies imported, are imported expressly for this business; while the extent to which the trade of depreciation and adulteration is actually carried, seems to be limited only by the resources of nefarious ingenuity. That it has long since amounted to the entire *substitution* of spurious and poisonous liquors, containing not one drop of the genuine, instead of the mere *adulteration* of the latter, is well-known to every man that has investigated the subject, and is statistically demonstrable.

Were the practice of adulteration confined to the *reduction*, in quality and flavor, of pure and standard liquors, by the mere addition of *water*, the imposition would be comparatively harmless, both to the consumer and the importer. The consumer would merely be paying a very high price for spoiled water, not absolutely injurious to health, however inefficient if relied upon in case of disease; while the importer would have the satisfaction of knowing that the imposition could not be car-

ried beyond certain tangible limits, appreciable by the senses of taste and smell. But, unhappily, the unscrupulous trade of adulteration takes a much broader and more destructive scope. It does not merely defraud the purchaser of money, the patient of recovery, and the importer of reputation, but it amounts to nothing less than a traffic in *subtile poisons*, elaborately manufactured and universally dispensed, as refreshing, renovating and cheerful beverages for the whole community. And the honorable importer, who furnishes liquors and wines unquestionably endowed with these valuable properties, and which can only injure by excessive use, as any other thing would do, is thus made the involuntary scape-goat of an infamous and unconscionable traffic, in which he has no actual participation, and which is, in every conceivable respect, directly adverse to his interests. A cask of wine, for instance, which my foreign agents have faithfully procured, to my order, from the best vintages of Oporto or Madeira; or of brandy which has been shipped to me by a firm of the highest character in France, and which I sell under the guaranty of my name and brand, may thus become the vehicle of some ingeniously diabolical concoction of sour claret, logwood, molasses and raw spirit; or of a still more deadly distillation of damaged rye and diseased potatoes, colored and flavored in imitation of the true vinous products which it originally contained. And it is perfectly well known that the purchase of old brandy, wine, Hollands' gin and Scotch whiskey *casks*, particularly of choice brands, with the Custom House certificates belonging to them, for the purpose of substituting spurious liquors in them, for sale as those which they originally contained, is a regular trade in New-York and other sea-ports, notwithstanding a law of Congress expressly designed to meet this source of imposition, by appropriate penalties. Indeed, considerable fortunes have been made by this nefarious practice. Empty casks, with

the brand of "A SEIGNETTE," "P. H. GODDARD," OTARD, DUPUY & Co.," and other eminent manufacturers of fine Rochelle and Cognac brandies, are often eagerly bought, at prices varying from \$6 to \$10 each, for this purpose, and are watched and booked, from place to place, until they are obtained. Nor is this all; even the French *willow-twigs*, that are wound round the hoops of these casks, are actually imported for the manufacture of others of the same peculiar appearance; and not only the manufacturers', but the Custom House brand, and that of the importer, are all daringly counterfeited to accomplish the same object. It is but a short time since, that the agent of "A Seignette," in this city, emphatically notified some of the distillers, in this part of the country of his intention to prosecute them for these frauds and forgeries, unless they were promptly relinquished; but with what effect is easily imagined.

The adulteration of wines, in this and other sea-board cities, although probably less extensive than that of brandies and other liquors, is nevertheless entitled to a distinct exposition, on account of its heartless cruelty towards those helpless tenants of the sick-chamber to whom the pure and salubrious quality of the wines prescribed for their support is frequently an object of vital consequence. *Port Wine*, which is usually prescribed by physicians as more immediately recuperative and permanently sustaining than any other, and the medical efficacy of which, in cases of excessive hemorrhage, from maternal mischances, and in other acute cases of extreme debility, cannot probably be supplied by any other remedy known to the profession, can seldom be obtained of good quality, except by importers well established in the Oporto trade, or direct from the London Docks—the English merchants having long monopolized the best markets of Portugal, for this article, through the political influence of their government. Deleterious imitations of this wine

especially, are therefore very numerous, not to speak of many actual importations of simply worthless quality. The most common imitations, are made from cider or spoiled claret, by means of alum, logwood, elder-berries (or red beet-root,) oak saw-dust, syrup, common whiskey, and bitter almonds, clarified by gypsum. The more skilful class of manufacturers, who carry on extensive business in the fabrication of this spurious article, proceed in accordance with regular chemical recipes, and have become so proficient for practice, as to deceive even reputable wine-tasters, of inadequate information and experience. Indeed, the only possible security for retailers of Port Wine, is to buy directly from an importer whose character and standing are a guarantee of its genuineness and quality. It can otherwise only be determined by its good or ill effects upon the consumer; for although there are chemical tests applicable to most spurious wines, the use of them is generally impracticable, out of a laboratory, and would be altogether unavailable for domestic application.

In illustration of the consummate art with which the fabricators of factitious Port pursue their deceptive vocation, it is only necessary to state, that even the red deposit, technically known as *crust*, which is left in casks and bottles of this wine, after it has remained undisturbed to an advanced age, and which is principally a bi-tartrate of potash, originally inherent in the grape is artificially produced, as an evidence at once of the genuine character and veritable maturity of the spurious article. A hot solution of cream of tartar, colored with a strong decoction of logwood, and left to crystallize for a short time in the casks or bottles, is the only material necessary to the exploit of proving that to be a fine old port Wine, which, but the day previous, was the villainous compound I have described.

Whilst the absolute fabrication of the popular white wines, Madeira and Sherry, is probably much less common than that of

Port, those of the most inferior quality are made to assume the semblance of the best, by devices equally nefarious and adroit, and still more dangerous to health and life. One of these expedients is, to restore thin sour wines, of this class, by means of preparations of lead, which have the effect of neutralizing and arresting the process of acescence, and, at the same time, of rendering these wines as beautifully transparent as those of good quality. But the acetates of lead, thus formed, however small in quantity, become slow poisons, when taken into the stomach, nor can the minutest portion be received with impunity. Medical annals abound with terrible cases of disease, both acute and chronic, that have been superinduced by the absorption of lead into the system; and of these cases, not a few are attributed to the use of this metal by unprincipled jobbers in wines. The common manufacture of the favorite brands of Champagne, from poor Rhine wines, or even homely cider, duly clarified, flavored, tinted, and charged with carbonic acid gas, is an innocuous piece of knavery, in comparison with poisonous expedients of that kind. What then shall be said of the almost universal adulteration (or rather substitution) of foreign brandies, and other spirituous liquors, of established quality and utility, by domestic distillations a thousand-fold more injurious, in their natural and inherent properties, both to body and mind, than any other species of slow poison that cupidity has devised or infatuation has imbibed?

The great and essential distinction, in a chemical and medical point of view, between the common distilled spirits of this country and the pure brandies of France, arises, first, from the widely different natural products from which they are respectively obtained; and, secondly, from the strongly contrasted properties which they acquire in the distinct processes of their manufacture. Every true brandy is derived from the fermented juice of the grape.

It, therefore, exists in all true wines, and is sometimes extracted from them by distillation. The best brandies of France, are made from the choicest fruit of the vineyard, carefully selected for the purpose, and from which all decayed and unripe specimens are scrupulously excluded. They are consequently distinguished for the fine vinous flavor, aroma, and cardiac properties peculiar to superior wines, and from which, indeed, they chiefly differ in being more highly concentrated, from the exclusion of tartaric acid. They contain no alcohol whatever, strictly as such, and no fixed nor corrosive essential oil. The spirit which they contain is the *wine-spirit*, which differs essentially from the alcohol distilled from grain and potatoes, and ignorantly called *spirits of wine*. Such alcohol, in fact, can no more be obtained from grapes, than wine-spirit can be obtained from grain; and that the distinction between these products is not merely verbal and technical, but consists in their radically and actively distinctive components and properties, is a matter of chemical demonstration, strikingly illustrated in the manifest difference of their effects upon the human system. The alcohol distilled from grain, invariably contains substances, in combination with it, peculiar to the grain, and which, however harmless and nutritive in their natural organic condition, become pernicious and poisonous, through the chemical transformations which they undergo, and the new compounds they form, in the process of manufacture. These compounds are seven or eight in number, as already discovered, and they are found to be of such singular scientific interest as to constitute a new department of chemical investigation. It is only necessary, however, at present, to mention one of them, termed *oleum siccum*, or the essential oil of grain, as inseparable from all the common distillations of that material, and as one peculiarly injurious to the human stomach and nervous system. It is an oil

which cannot be decomposed by any of the ordinary methods of distillation, and its decomposition is only effected by heat, at about the temperature at which iron itself dissolves. It is this oil which gives to alcohol, rye whiskey, and all distillations from grain, in which the putrefactive process has preceded the fermentative, their rank and peculiar odor.

That this poisonous substance is a product of putrefaction, as contradistinguished from fermentation, is inferred from the fact that it is not obtainable, even by distillation, from malt liquors, brewed from malt that has properly germinated, and that has not been damaged prior to its being boiled and fermented. Nor does it exist in the pure Schiedam Gin of Holland, for the same reason; and it is not found in any liquor which, like the pure Jamaica Rum, is distilled from sugar that has suffered no putrefactive decomposition previous to fermentation. In short, it appears, after elaborate chemical inquiry to be a *putrefactive product of the GLUTEN of grain*, or other vegetables, generated when the starch of plants is partially converted into sugar by the putrefactive instead of the natural or germinative process. Nearly all plants contain starch, as one of their first organic constituents. It is first found in the lobes of their seeds, where it is converted into sugar by oxygenation, and furnishes food to the young roots and shoots, in the course of germination. This natural process is effected artificially, with complete success, in the germination of barley, for the manufacture of malt, the fermented decoction of which generates the malt-spirit of beer, and of all pure distillations from grain. In the grape, and similar fruits, which are also the seeds of the plant, the starch is transformed into sugar by the same acetous action of the oxygen of the air; and it is well known that the sugar or sweetness of the fruit increases as its acidity diminishes; and this marks the progress of the operation to com-

plete maturity, prior to which the fruit is unfit either for food or for fermentation into wine. The same process takes place in the sugar-cane, the beet-root, and all other vegetables yielding sugar. The carbon, potash, soda, gluten, &c., contained in the starch, are converted into carbonic, tartaric, citric, malic, oxalic, and other acids, according to the peculiarities of the fruit or plant, by combining with different proportions of oxygen; and these acids are ripened into sugar by temperature, and the chemical action of solar light, as the equivalents of the acids and alkaline bases become sufficiently adjusted to enable the compound to crystallize into the chemical salt which we term sugar. This process, producing sugar, is sometimes termed *saccharine fermentation*, to distinguish it from the *vinous*, which is productive of *wine*, containing the new compound of carbon, hydrogen, and oxygen, which we denominate *alcohol*. Vinous fermentation, however, is but a continuation of the saccharine, in giving an ascendancy to the alkalies over the acids. In sugar, these opposite principles are balanced according to the law of equivalents pertaining to that substance as a crystallized salt. In alcohol, they are adjusted in the proportions necessary to render that salt a definite liquid; and it is the different proportions in which the same elements are combined, in these substances, that endows them with their distinctive properties. The proportion of hydrogen in sugar and alcohol is the same; but in sugar, oxygen, the acidifying principle, is in the proportion of three to one, as compared with the amount of oxygen in alcohol; so that, in being converted into alcohol, sugar has lost in oxygen what it has relatively gained in carbon. And that the new product is a terminal result of the previous two stages of fermentation, is to be inferred from the fact, that it is subject to the action of no further stage, when existing as a separate extract, and can be changed only when remaining in connection with vegetable

acids, by a process the reverse of that by which it was produced.

The action known as *putrefactive fermentation*, is precisely this reverse process. Commencing at the stage denominated *acetous fermentation*, of which the product is *vinegar*, it gives ascendancy, in a destructive form, to the acidifying principle, over the alkaline bases, from which sugar, and thence alcohol, were derived; and, pursuing this retrograde or re-active course, ends only by decomposing the substances upon which it acts, into their original, inorganic elements. "Putrefaction," says Liebig, "is a process of oxidation, in which the oxygen of *all* the substances present comes into play."

Now, nearly all the grain, potatoes, molasses, and other vegetable substances, used in the manufacture of the common alcoholic beverages pervading this country, and employed in the adulteration of imported liquors and wines, has advanced into the acetous or putrefactive stage before it is subjected to distillation. This is generally caused by the undue quantity of water in which the grain, especially, is soaked; and which would induce putrefaction, instead of full germination, in any single grain so mistreated, by being sown in a swamp or undrained field. That some sugar is formed in a mass of grain thus treated, before the putrefactive fermentation becomes predominant, there is no doubt, or no alcohol could be obtained from it; but since every kind of fermentation is productive of new compounds, from the decomposition of old ones, it is equally certain that the products of putrefaction, in such a mass of grain, are distilled off with the spirit formed from the sugar, and remain, at least, in admixture, if not in chemical combination with it. This must necessarily be the case with the poisonous volatile oils, at least, on account of their almost inseparable admixture with the spirit; and what a frightful variety of them may have been formed in the half putrid mass of acid

starch, imperfect sugar, crude gluten, gum, and spirit, thus heterogeneously submitted to distillation, it requires no profound knowledge of chemistry to conceive. They are so numerous and various, in fact, as to constitute, as I have already said, a new and important branch of chemical analysis. And it should be recollected, moreover, that distillation does not change the properties of the fluid substances upon which it acts, but merely extracts them as they are, in proportion to their volatility.

The vegetable principle of grain first subject to putrefaction, is supposed to be *gluten*, a substance distinct from *starch*, though generally found in connection with it. It is deemed the most nutritive of all vegetable matter, in its natural state, and the most prolific of pernicious compounds when in a state of putrefaction. In the state of a pure extract, it is without taste or smell, and is insoluble either in water or alcohol; but it is soluble both in alkalies and acids, and when subjected to the action of the latter, whether from exposure to the air, or to acids already in the course of acetous reaction, it putrefies, and evolves an offensive odor, precisely similar to that of animal substances in the same condition. In this state, it has not only the property of decomposing water, by evolving its hydrogen, but most other liquids; and of forming phosphates, acetates, lactates, carbonates, and hydrosulphates of ammonia, in their stead. It is supposed to be the cause of fermentation of every kind, including that of digestion in the human stomach, when supplied with food or nutritious beverages containing it. But in alcoholic liquors, distilled from the corrupt mass I have described, it is taken up and retained in its putrid stage, and acts, unquestionably, as a putrefactive agent upon the human system into which it is absorbed. The mere alcohol with which it is combined, rapidly passes off, by the evaporation caused by the heat of the body; but this putrefactive agent

remains in the circulation, corrupting all the fluids and solids of the frame; preying upon several of the principal viscera, especially, by an action precisely similar to that of *eremacausis*, or rottenness, in plants; and thence impairing the brain and nervous tissues. Its external effects, are chiefly manifested on the nose and its neighboring integuments, because this organ is the principal channel for the evaporation of the foul spirit containing it, and for collecting it as a local deposit; and the chronic inflammation, eruption, and turgescence of this feature, are but exemplifications of the destructive action of this inveterate poison upon the more susceptible interior organs.

That this inseparable ingredient of common spirituous liquors, whatever chemical name it may hereafter receive, is a putrescent agent; and that it is similar in its operation, and in these its effects, to that of a morbid virus otherwise imbibed by the system, is now generally admitted, however slow and moderate, comparatively, may be its apparent results. The celebrated putrescent poison generated in a certain kind of European sausages, in a state of decay, which has attracted so much attention in the medical and chemical publications of Germany, and which is followed by lingering symptoms of a remarkable character—a gradual waste of all the muscles dependent upon the sympathetic system of nerves; hoarseness and dryness of the throat, with incessant thirst and offensive saliva; and, finally, general emaciation and anasarca, until death completes the course of the disease—is scarcely more speedy in its action, than that of bad liquors, which, indeed, in many instances, are attended by symptoms exactly similar. When a portion of this impure spirit is rubbed between the palms of the hands, and permitted, for a moment, to evaporate, it not only leaves the odor of the volatile oil to which I have referred, but, in combination with it, the rank sulpho-hydrogenous and am-

moniacal smell peculiar to putrefaction, and which gives such intolerable offensiveness to the breath of those who habitually use it as a beverage. But when a pure French brandy is tested in this manner, it yields only the fine vinous aroma of the grape or wine from which it is made; and which persons, the most ignorant of the causes of the contrast, cannot fail to remember by comparison.

It would be sickening to detail the various expedients and devices by which these abominable liquors are made so to imitate those of good quality, in most of their external characteristics, as to deceive a large portion of the intelligent community, and even of medical practitioners, in the country, who have had but little experience in their comparative effects. To a certain extent, even in flavor and smell, they often counterfeit the genuine with remarkable resemblance. In some instances, they are re-distilled with the lees of wine, spices, red-pepper and damaged raisins, to effect this object, without mitigating, in the slightest degree, their pernicious properties. But when judged of by their widely different effects, they can never be mistaken.

One of the most decisive of these effects—because one which is thoroughly and unquestionably established by the experience of whole nations of mankind, and by the concurrent experience of large classes in every nation—is the tendency of bad liquors to intoxicate, and to induce confirmed habits of intoxication, while that of good ones is to promote a fastidious individual sobriety, and habitual temperance, as a social and national characteristic. In France, where even choice brandies are so cheap as to be accessible to the poorest classes, and where liquor licenses are unknown, intoxication is a rare exception to the predominant rule of temperance which is universally admitted to be a distinguished trait of that country. In Great Britain, on the contrary, where the home-made liquors are similar to our own, drunkenness is as common, and

amounts to a national disgrace. Among the wealthier classes, however, both of that country and this, by whom imported wines and liquors of good quality are chiefly used, and would be used exclusively, if they could be obtained with certainty, inebriety is now almost as rare as it is among the poorer classes of France, who enjoy the same beverages habitually. The cause of these decided and broad distinctions, is clear and unquestionable. Bad liquors intoxicate, even when used in moderate quantities, while good ones do not; and bad ones create a morbid appetite for undue indulgence—a perpetual want which is itself a disease—until a habit is established by almost involuntary repetition, fatal alike to health, to intellect, to character, to prosperity, and to every domestic and social tie; while good ones have a diametrically opposite effect. All wines and liquors of a pure and agreeable quality, render the appetite too fastidious for over-indulgence, as a general rule; for excess soon makes them disagreeable: they are felt to be perverted and cloying, as in a surfeit; and they complete the full-measure of their agreeable and tempting influence by affording perfect satisfaction. But bad liquors never satisfy; they create a burning thirst, which ever seeks for more—a mental and bodily malady, in fact, which fatuously seeks for a remedy in the very cause of the disease. And this peculiar and unparalleled effect of bad liquors, otherwise unaccountable, is produced, no doubt, by a specific poison inherent in them, from which others are exempt.

When, therefore, the advocates of temperance, as an organized class, denounce the use of *such* liquors by doctrine and precept, and discountenance it by their example, they are engaged in a work, at once, of philanthropy and patriotism, which every good man and citizen should respect and encourage. Even when they proceed to the questionable extreme of *compelling* the disuse of them, by legislative means inhibiting their sale, the policy,

doubtful in practical effect, and despotic in principle, as it may be considered, is nevertheless palliated by the regard for the common weal—the *salus populi*—which inspired it, and for the possible good which it may achieve. But when these champions of a good cause proceed to the further extreme of condemning and prohibiting the use of *all* agreeable, cheering, nutritious and renovating beverages, as equally bad, merely because an abusive use of them is injurious, they have no other rational support for their excessive zeal than an argument which would apply, with nearly equal force, to every enjoyment in life. And when they advance further still in their doctrinal career, and so far overleap the last boundaries of reason and fact, as to denounce the use of such beverages, even for medical purposes, declaring them to be pernicious in all conceivable cases, they merely exhibit themselves as marvels of fanaticism, ignorance, and absurdity. They show, to all temperate and judicious minds, that they have arrived at that established point, in the circle of mental and emotional extravagance, where extremes meet, and where the enlightened philanthropy with which they began their journey, becomes the blind inhumanity with which they end it.

It is not true that all generous and cheerful beverages, of a vinous origin, are necessarily injurious to men, even in a state of average health. Some never require them, and some they would injure; while to others they are both grateful and beneficial. No absolute law of diet, of this kind, can possibly apply to a being so various and versatile as man. The most omnivorous of beings, he needs to be so, for his physical wants are as numerous as the elements of which he is composed; and of all other beings, he is the most subject both to mental and corporeal exhaustion. He is also the most social, rational and sympathetic of beings, and nothing has so directly tended to cultivate these qualities and affections, for the general benefit, as the festive intercourse which

has been fostered by the cheerful beverages which his generous impulses have suggested, and his intelligence has supplied. That a nation or race of *total abstinents* would not necessarily be so enviable an elevation of human nature as its enthusiastic advocates, in this country, hypothetically contend, is simply an historical fact, tested for ages, and brought down to contemporary observation. The Mahometans, who embrace many races and nations, and constitute a large portion of mankind, have been total abstinents, from all stimulating drinks, for far more than a thousand years, and are still bound to be so, by the precepts and obligations of a religion more scrupulously observed than any other in the world. Yet they are manifestly inferior, in every achievement of intellect, in domestic and political advancement, and in all schemes of philanthropy and improvement, to the lowest of the wine-drinking nations of the earth.

But when the friends of *temperance* so far forget the application of that principle, to the intoxicating indulgences of the fancy, as to throw every possible impediment, both by means of *pseudo-medical* dogmatism and legislative restriction, in the way of supplying physicians for their patients, and of perfectly temperate persons for themselves, with pure and salutary wines and liquors, in many instances absolutely essential to the restoration and maintenance of health and strength, the same feelings and views which have induced me to concur with them in exposing and denouncing an infamous traffic in the pernicious liquors now popularly consumed, compel me to oppose them, by adopting a new and secure method of supplying such superior and valuable ones, for such humane and useful purposes. It is with this view, pre-eminently, and with the hope that the opportunity of procuring good wines and liquors, without the least liability of deception or dissatisfaction, will gradually abolish the use of deleterious ones, at least for medical and domestic purposes, that I pro-

pose to send those of the best quality, and no others, to the order of Physicians, Apothecaries, Druggists, and Hotel-keepers, in every part of the United States, in portable and convenient quantities, direct from my own cellars, and at the lowest market prices for which they can be supplied. I will therefore promptly execute all such orders for—

BRANDIES.—Of the brand of OTARD, DUPUY & Co., HENNESSY, P. H. GODDARD, and other eminent brands of COGNAC and ROCHELLE, carefully packed—

In cases of 12 bottles each ;

In boxes containing demijohns of 5 gallons each ;

In kegs of 5 and 10 gallons each ; or

In the original packages of halves, quarters and eighths of pipes.

GINS.—WOLFE'S "Swan Gin" and WOLFE'S "Schiedam Schnapps," manufactured by him in HOLLAND.

WHISKEYS.—SCOTCH and IRISH, of the best brands.

RUMS.—Pure JAMAICA and SANTA CROIX.

WINES.—PORT, of the best vintages, direct from OPORTO or the LONDON DOCKS
MADEIRA, SHERRY, (Pale or Brown.)

BURGUNDY, CHAMPAGNE, CLARET, and SAUTERNE, in all their varieties, and of the best vintages.

All these Liquors and Wines will be packed to order, in quantities similar to those named for the Brandies ; and in all instances will bear my seal, and be accompanied by my certificate.

It is requested that all orders may contain explicit directions for *marking*, and, if possible, as to the best line of conveyance.

PRICES and TERMS OF CREDIT (when required) will be stated in answer to applications by letter, (post-paid,) or to personal inquiries, at my OFFICE, 22 BEAVER STREET, NEW-YORK.

I respectfully proffer my character and

standing, as an extensive and experienced importer of Brandies, Wines and other Liquors, as a guaranty for the quality of each and all of those which I may transmit, in pursuance of this arrangement.

In conclusion, I beg to express my sincere and assured conviction, that a method, like the one which I here adopt, of insuring to every PHYSICIAN, APOTHECARY, DRUGGIST, and HOTEL KEEPER, in every State of the Union, Wines and Liquors exempt from the possibility of adulteration,—thus warranted to be of the quality which they purport to be, and thus reliable for medicinal prescription, as well as ordinary purposes—cannot fail to receive the approbation of every judicious, humane, and unprejudiced person to whom it shall become known. That it will tend to diminish the consumption of the common, deleterious, and spurious liquors which now almost exclusively pervade the country, admits of no doubt. That the latter are destructive to public health and morals, by their poisonous and intoxicating properties, and by the confirmed habits of intemperance which they, *and they alone*, induce, I have sufficiently shown, in the above exposition, to justify the most strenuous endeavors for their discountenance and disuse that intelligence and humanity can suggest.

That palatable liquors and wines, of all kinds, the good with the bad, will be banished from society, and all men become content to drink, like the inferior animals, of water alone, no sane man can expect, and no enlightened and liberal man can desire. It can no more be rationally expected, than that mankind should agree to confine themselves to the *food* of the lower animals. Artificially prepared drinks, are as natural and as useful to man, as artificially prepared food, and

probably originated at as early a period of his civilization. He may, and frequently does, mingle the bad with the good in both; the selection is left to his experience and discretion. No sumptuary laws, in any age or nation, for the regulation of the meats and drinks of the people, have ever been attempted by the most despotic civil governments; and such as have been instituted under governments purporting to be of divine authority, have altogether failed in benign effects. The faithful Mahometan drinks neither wine nor distilled liquors; but he intoxicates himself with opium and other drugs, and more than compensates for his abstinence from agreeable beverages, not necessarily intoxicating and often salutary, by an unrestrained indulgence in other and lower sensualities.

While, therefore, it is evidently the interest of every community to protect itself from injurious diet of all kinds, it can only do so, and more especially with regard to popular beverages, by making sound practical distinctions between the evil and the good. To banish the latter with the former, whether by the force of conventional prejudices and opinions, or because even they are liable to abuse, would be equally impracticable and unwise; and could result only in superinducing secret and clandestine indulgences, or destructive substitutions, of a still more degrading and disastrous character.

Respectfully submitting both my views and my proposals to your intelligent and candid consideration,

I am, Gentlemen,

Your ob't serv't,

UDOLPHO WOLFE.

OFFICE, 22 BEAVER-ST., NEW-YORK.

